



TERRANE

DINNER

#### ANTIPASTI

**BRUSCHETTA**  
extra virgin olive oil,  
tomato-olive conserva 8

**RICOTTA**  
house whipped ricotta,  
extra virgin olive oil,  
wood grilled bread 9

**SALUMI & FORMAGGI**  
local & imported selections,  
preserves 16

**PIO TOSINI**  
prosciutto di parma,  
pickled mustard seeds, apple 20

**CRUDO DI MARE**  
wood roasted avocado, chiles,  
radish, pickled strawberries 14

**ARANCINI**  
flight of three variations 8

**MUSSELS**  
white wine, calabrian chile,  
roasted tomato butter 13

**BEEF TARTARA**  
black garlic aioli, violet mustard,  
egg yolk, black truffles 16

**GRILLED ASPARAGUS**  
parma ham, burrata,  
cured egg yolk, lemon 12

#### INSALATE

**KALE**• lemon caper, croutons, parmigiano reggiano, anchovies 12  
**CHIOGGIA BEETS** provolone piccante, watercress, almond biscotti 12  
**GARDEN GREENS** herbs, fennel, chianti vinaigrette 11  
**VITELLO TONNATO** arugula, caper berries, radishes, lemon 12

#### BRACE *from the embers*

**LANEY FAMILY FARMS BISTECCA ALLA FIORENTINA** 24OZ• 60  
**BEEF SHORT RIBS** 24OZ• 26  
**28 DAY AGED NY STRIP STEAK** 12OZ• 38  
**28 DAY AGED TOP SIRLOIN** 12OZ• 28  
**PORK OSSO BUCCO**, mustard fruits 25  
**CATTAIL CREEK LAMB**• daily preparation• market price  
**FRESH MARKET FISH**• market price  
**SWORDFISH**• thyme butter, grapefruit, scallion pesto 27  
**SEA SCALLOPS**• pancetta, ash potato, peas 26  
**PRAWNS**• scampi 24  
**HALF CHICKEN** 'alla diavola' 24

#### CONTORNI *7 each*

**BORLOTTI BEAN GRATIN** parmigiano reggiano  
**SAUTÉED ESCAROLE** lemon, calabrian chiles  
**WHITE POLENTA** smoked oregon blue cheese  
**FIRE ROASTED CARROTS** crema, pine nuts  
**HEARTH ROASTED POTATOES** garlic, lemon

#### PASTA

**PAPPARDELLE**  
mama's ragu, parmigiano reggiano 20

**'ANGRY' GNOCCHI**  
arrabiata sauce, grilled lemon 22

**BEET FETTUCCINE**  
goat cheese, arugula,  
aged balsamic, pistachio 20

**SCARPINOCC**  
dungeness crab, calabrian chiles 26

**ORECCHIETTE**  
fennel sausage, rapini, chile flake 22

**RAVIOLI DOPPIONI**  
mushroom, pea-mint-ricotta, asparagus,  
parmigiana foam, mushroom brodo, 22

**LAGANE**  
rabbit sugo, pecorino tuada 24

**SPINACH TAGLIOLINI CARBONARA**  
pancetta, egg yolk, pecorino romano 23

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WE PROUDLY SUPPORT LOCAL  
GROWERS, RANCHERS, AND  
ARTISANS, IN OUR JOURNEY TO  
PRODUCE THE BEST DINING  
EXPERIENCE USING THE BEST  
PRODUCTS OF THE PACIFIC  
NORTHWEST

We are more than happy to cater to your dietary requirements

\*disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions